

Dom Philippe Goulley Chablis

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Chablis

CEPAGE: 100% Chardonnay

WINEMAKING: Harvest in September. Pneumatic press, filling by gravity from above. 9mos. elevage in Stainless Steel tanks on indigenous yeasts. Fined using bentonite, lightly filtered on clay.

AGING: 9 months in stainless steel

THE ADJECTIVES

OVERALL: Lively & Minerally

AROMAS / FLAVORS: Floral aromas, lemon, grapefruit

MOUTHFEEL: Full yet bright

THE SELLING POINTS

Sophisticated, organic Chablis

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation

PAIRINGS: Fish or poultry paté, grilled or poached fish, light Asian cuisine, asparagus

